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Gresham Hotel, Bill of Fare

Gresham Hotel

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Gresham Hotel, Dublin.

CARAFE WINES —
White Bordeaux Barton & Guestier
Red Burgundy Bouchard Pere & Fils
Carafe 14/6 Half Carafe 7/6
Vin Rosé Barton & Guestier
Carafe 11/- ½ Carafe 6/-
Draught Guinness 1/9 Half Pint

Bill of Fare

WHILE DINING PARK YOUR CAR
FREE OF CHARGE IN OUR
GARAGE.

CARVED FROM THE TROLLEY

ROAST PRIME RIB OF BEEF
Horseradish Cream
Mashed Turnips, Boiled Cabbage,
Jacket Potatoes Gresham Style 14/6
AVAILABLE AT LUNCH TIME ONLY.

Hors d'Oeuvres

Smoked Salmon 10/6
Hors d'Oeuvres 9/6
Galway Oysters (½ doz.) 10/6
Smoked Eel 9/6
Dublin Bay Prawn Cocktail 9/6
Foie Gras de Strasbourg 20/0
Pâte Maison 7/6

6 Escargots :
Chablisienne or Bourguignonne 8/6
Lobster Cocktail 10/6
Caviar Volga 40/0

Soups

Clear Onion 3/6
Cream of Mushroom 3/6
Chicken Broth 3/6
Cream of Tomato 3/6

Petite Marmite 3/6

Omelettes and Eggs

Omelette Paysanne 7/6
Egg-au-Plat Florentine 3/6

Mushroom Omelette 7/6
Egg au Plat Forestière 3/6

Gresham Omelette 7/6
Egg en Cocotte a la Creme 3/6

Fish

Fillet of Sole Breval 17/6
(Poached in White Wine, shallots, fish stock, garnished with tomatoes and mushrooms, coated with cream sauce, glazed.)
Dublin Bay Prawns Provencal 16/6
(Garnished with tomatoes, parsley, shallots, anchovy fillets, mushrooms, coated with cream sauce and garlic flavoured.)
Fried Dublin Bay Prawns
& Tartare Sauce 12/6

Grilled Sole on the Bone 16/0
Fillet of Sole Gresham 17/6
(Cooked in White Wine with shallots, fish stock and cream, garnished with lobster and points of asparagus—glazed)
Seafood Pancake 17/6
(Prawns, Scallops, Oysters, cooked in butter, wine and cream sauce, wrapped in a pancake and coated with a Mornay Sauce and Glazed.)
Fried Fillet of Plaice and Tartare Sauce 12/6

Sole Colbert 16/0
(Bread-crumbed, fried on the bone, opened and filled with Maitre d'Hotel Butter.)
Lobster Salad & Mayonnaise Sauce
Lobster Americaine
(Collops of Lobster cooked in butter, shallots, brandy, chives finished a la creme.)
Sligo Salmon Boiled or Grilled

Escalope of Veal à la Maison 17/6
(Cooked in butter, coated Mornay sauce, garnished with stuffed tomatoes, and croquette potatoes—glazed).
Supreme of Chicken Alexandra 17/6
(Poached in butter, slices of truffle, coated with Mornay sauce, glazed, garnished with asparagus heads.)

Entrée
Kidney Flambe au Cognac 13/6
(Fried in butter and flamed in Cognac.)

Escalope Bordelaise 17/6
(Dipped in egg and cheese, fried in butter, served on grilled ham toast, garlic flavoured.)
Tournedo Rosinni 19/6
(Tournedo Steak cooked in butter; coated with a Madere Sauce; Collop with Foie Gras on top.)

Steak au Poivre — Cognac 18/6
(Sirloin Steak with black peppers, cooked in butter and flamed in brandy)

Entrecote Chez-Soi 17/6
(Sirloin Steak, cooked in butter, garnished with bacon, onions, tomato, asparagus and mushrooms, coated with a madere.)

Entrecote Minute Diane 15/6
(Minute Steak, cooked in butter, with chopped onion, Worcestershire Sauce, finished á la crème.)

Roast and Grills

Minute Steak 12/6 Porterhouse Steak (2 persons) 35/- Sirloin Steak 14/6
Half Roast Duckling & Apple Sauce 18/6
Mixed Grill 14/6
Half Spring Chicken & Ham 14/6

T-Bone Steak 22/6
Double Sirloin Steak 22/6
Grilled Mutton Cutlets 13/6

ROAST BEEF SANDWICH 12/6
(Served on whole meal bread with lettuce, tomato, gherkin and horseradish, served cold.)

Special Sandwiches
HAMBURGER SANDWICH 11/6
(Buttered toast, hamburger steak & lettuce, served hot.)

CLUB SANDWICH 17/6
(Buttered toast, chicken, lettuce, bacon, fried egg, served hot.)

Cold Meats

Roast Ribs of Beef 12/6
Roast Chicken & Ham 14/6

Limerick Ham 9/6

Chicken Mayonnaise 14/6
Oxtongue 7/6

Vegetables

POTATOES: Mashed 2/0 Boiled 2/0 French Fried 2/0 Saute 2/0 Lyonnaise 2/6
Cauliflower: Mornay or with Cream Sauce 2/6 Garden Peas 2/6 Spinach à la Creme 3/0
Onions: French Fried or Sauted 3/0 Celery, braised or au gratin 3/6 Mushrooms 3/6
Broccoli with Hollandise Sauce 4/0 Endive Ardenaise 4/0 Endive Meunière 4/0 Buttered French Beans 3/6

Salads

Salad in Season 3/6
(Lettuce, Watercress & Tomato)

Salad Italienne 7/6
(Julienne of ham, tongue, salami, sausage, with lettuce, tomato, hard boiled egg & cucumber covered with French dressing and served with mayonnaise.)

Tomato Salad 3/0
(Marinated Tomatoes and Lettuce).

Mixed Salad 3/0
(Lettuce, Tomato, Egg, Beetroot)

Choice of Dressings :- French, Thousand Island, Mayonnaise

Sweets

Fruit Salad & Cream 6/6
Cream Caramel 5/0
Meringue Glacé 3/6
Coffee 2/0 Cona Coffee 2/6

Assorted Cream Ices 3/0
Banana Split Americaine 5/6
Cream 2/0
Assorted Cheeses & Biscuits 3/0

Selection from Sweet Trolley 6/6
Crepe Suzette (2 persons) 15/6
Apple Pie a la Mode 5/0
Rolls, Wholemeal Bread
Toast Melba and Butter 1/0

A Service Charge of 10% is added to all bills in lieu of gratuities. No further gratuities are therefore necessary.

THE CHEF WILL BE PLEASED TO
PREPARE SPECIAL DISHES TO ORDER

If you are expecting a telephone call please advise the Telephone Department.